



Retail Food Establishment Inspection Report

Floyd County Health Department
Telephone: 812-948-4726

X678

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name Bearno's	Telephone Number 812-923-4600	Date of Inspection (mm/dd/yr) 12-4-19	PERMIT # 19-26
Establishment Address (number and street, city, state, zip code) 401 LaFollett Station Floyd Knobs IN 47119	812-989-4469		
Owner Kirk Johnson	Purpose: <u>1. Routine</u> 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)	Follow-up NO	Release Date 10 days
Owner's Address 3115 Wolfview Ct New Albany, IN 47150		Summary of Violations: C 0 NC 6 R 2	
Person in Charge Sherri Caraway		Menu Type (See back of page) 1 2 3 4 5	
Responsible Person's E-mail			
Certified Food Manager Sherri Caraway 2-5-20			

• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"

• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Section#	C/NC	R	Narrative	To Be Corrected By
256	NC		Observed missing thermometers in ² coolers; pizza cooler , bread cooler, bar cooler containing dairy.	4 days
138	NC		Observed no hair restraints being worn when entering kitchen.	corrected
295	NC	R	Observed ice machine chute in need of more frequent cleaning.	today
309	NC	R	Observed exhaust fans not running in either lobby restrooms.	1 week
399	NC		Observed floors in lobby to not be smooth and easily cleanable. - flooring has been removed and is waiting to be replaced.	3 weeks
433	NC		Observed wet mop heads stored in mop sink. - CFH certificate expires in 2 months.	today

Received by (name and title printed): Sherri Caraway Manager	Inspected by (name and title printed): Thomas Snider, EHS
Received by (signature): <i>Sherri Caraway</i>	Inspected by (signature): <i>Thomas Snider</i>
cc:	cc:

MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

Floyd County Health Department Inspection Notes

Code #	C/NC	Comments
		PIC:
		CFH:
		Health Policy Y - N
		Food Code: Y - N
		Email:
✓ 399	NC	dining floors ?
✓ 138	NC	Hats
433	NC	Mop heads in Sink
✓ 295	NC R	ice Chute
✓ 256	NC	thermometer in pizza cooler
✓ 256	NC	thermometer in drink cool containing dairy
✓ 304	NC R	exhaust fan both RR

